

Amendments to the Specification:

Please insert the following "Brief Description of Drawings" section into the text that was added via the Preliminary Amendment, filed on December 10, 2001, as shown below:

In the unmodified form, starches have limited use in the food industry. Waxy maize starch is a good example. The unmodified granules hydrate with ease, swell rapidly, rupture, lose viscosity and produce weak bodied, very stringy and very cohesive pastes.

SUMMARY OF THE INVENTION

This invention relates to a method for providing a foodstuff with a short or smooth texture and/or shiny appearance after heat and/or shear treatment. The method comprises adding to the ingredients of a foodstuff a cross-linked starch, wherein said starch has a capacity to disintegrate into discrete particles after processing to provide said improved foodstuff.

BRIEF DESCRIPTION OF DRAWINGS

Figure 1: Amylopectin PS with low cross-link level before shear.

Figure 2: Amylopectin PS with low cross-link level after 1 min. shear.

Figure 3: Amylopectin PS with low cross-link level after 2 min. shear.

Figure 4: Amylopectin PS with high cross-link level before shear.

Figure 5: Amylopectin PS with high cross-link level after 1 min. shear.

Figure 6: Amylopectin PS with high cross-link level after 2 min. shear.

Figure 7: Normal PS with low cross-link level before shear.

Figure 8: Normal PS with low cross-link level after 1 min. shear.

Figure 9: Normal PS with low cross-link level after 2 min. shear.

Figure 10: Normal PS with high cross-link level before shear.

Figure 11: Normal PS with high cross-link level after 2 min. shear.

Figure 12: Waxy maize starch with low cross-link level before shear.

Figure 13: Waxy maize starch with low cross-link level after 1 min. shear.

Figure 14: Waxy maize starch with low cross-link level after 2 min. shear.

Figure 15: Waxy maize starch with high cross-link level before shear.

Figure 16: Waxy maize starch with high cross-link level after 2 min. shear.

Figure 17: Degraded potato starch with high crosslink level before shear.

Figure 18: Degraded potato starch with high crosslink level after 2 min. shear.

Figure 19: The number average particle size distribution of starch in a retorted dessert. Line A is the distribution of an amylopectin PS derivative, line B the distribution of a normal PS derivative. The use of the amylopectin PS derivative results in a dessert with a smooth and shiny texture which is greatly appreciated by customers. Use of normal PS results in a coarse, bland or dull dessert which is generally not well liked. Particle size was measured using microscopic optometric analyses; i.e. two lines were drawn at random through a microscopic picture of a dessert sample, comparable to as shown for example in anyone of

Figures 1 to 16, and each particle dissected by said line was assigned a size corresponding with the length of the line segment cutting through said particle.

DETAILED DESCRIPTION OF THE INVENTION

In general, we modify starch to enhance or repress its inherent properties as appropriate for a specific application. To provide thickening, improve binding, increase stability, to improve mouthfeel and sheen, to gel, disperse or cloud.

Please delete pages 29-31 of the specification.